

EVENING MENU

5:30pm – 9:00pm Restaurant Only

Starters

House Bread Selection VG VO NFO DFO 16
Whipped butter & condiments

Teriyaki and Sesame Glazed Pork Balls DF 23
Asian slaw, peanuts, pickled chilli

Charred Butternut Squash V GF DF 22
Almond ricotta, pickled grapes, endive

Seared Scallops GFO NF 27
Cauliflower & miso puree, apple, seaweed cracker

French Onion Soup NF 21
Ham and cheese croque monsieur

Buttermilk Fried 24
Chicken, truffled polenta, chilli jam NF
Mushrooms, truffled polenta, chilli jam VG 23

From The Grill

GF DFO NF

Served with potato pressing & glazed carrots

Silver Fern Farms Reserve Beef Petite Tender 37
Red wine jus

Chicken Breast Supreme 36
Tarragon jus

250gm Beef Ribeye 50
Sundried tomato butter

Lamb Rump 43
Thyme jus

Pork Scotch Collar 36
Cider jus

Mains

Seared Cauliflower Steak GF DF VG V 35
Cauli cous-cous, grapes, romesco

Braised Market Fish GF DFO NF 38
Confit parsnip, broccolini, pan jus

Seafood Ravioli NF 36
Black olives, chilli, sauce puttanesca

Sweet Potato Gnocchi VG VO DFO 34
Leeks, grana padano, pinenuts

Slow-Cooked Beef Cheek GFO NF 38
Mashed potatoes, baby carrots, onion jus

Sharing Plates for Two

Served with your choice of 2 sides

Pork Rib Chop GF DF NF 80
Cider jus, burnt apple puree

Roasted Lamb Shoulder GF DF 98
Pan jus, dukkah

Charred Spatchcock Chicken GF DF 80
Chicken jus, romesco

Sides

Charred brussels sprouts with bacon butter 15

Honey glazed root vegetables 15

Roasted crushed potatoes 15

Mixed leaf salad 15